

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claim 1. (currently amended) A method of preparing food to be cooked under heat or food cooked under heat~~[[,]]~~ ~~which is capable of decreasing acrylamide contained in the food after the cooking~~[[,]] ~~wherein the method comprises~~ comprising adding to ~~[[the]]~~ a food at least one compound selected from the group consisting of (a1) ~~a neutral amino acids and salts~~ acid or a salt thereof, (a2) ~~a basic amino acids and salts~~ acid or a salt thereof, (a3) ~~a neutral imino acids and salts~~ acid or a salt thereof~~[[,]]~~ and (b) ~~a sulfonic acids and salts~~ acid or a salt thereof ~~and/or at least one peptide complex of peptides having~~[[,]] ~~as constituting components thereof~~[[,]] ~~any one of the amino acids of the items (a1) to (a3)~~ , whereby a content of acrylamide contained in the food after cooking is decreased, compared with the content of acrylamide contained in the food that is prepared without adding said at least one compound.

Claim 2. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the neutral amino acid ~~and~~ or the salt thereof ~~belonging~~ [[to]] of item (a1) [[are]] is selected from the group consisting of a nonpolar neutral amino ~~acids~~ acid selected from the group consisting of glycine [[,]] and alanine ~~and~~ , or salts a salt thereof [[,]] ; and a polar neutral amino ~~acids~~ acid selected from the group consisting of serine [[,]] and cysteine [[and]] , or salts a salt thereof;

the basic amino acid ~~and~~ or the salt thereof ~~belonging~~ [[to]] of item (a2) [[are]] is selected from the group consisting of lysine, arginine[[,]] and histidine ~~and~~ , or salts a salt thereof;

the neutral imino acid and the salt thereof ~~belonging~~ [[to]] of item (a3) [[are]] is selected from the group consisting of proline[[,]] and hydroxyproline ~~and~~ , or salts a salt thereof;

and

the sulfonic acid ~~and~~ or the salt thereof ~~belonging~~ [[to]] of item (b) is taurine.

Claim 3. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the salt ~~includes~~ is an amino acid salt selected from the group consisting of ~~[[L-]]arginine[[L-]]glutamate~~ L-arginine L-glutamate and ~~[[L-]]lysineL[[L-]]glutamate[[;]]~~ L-lysine L-glutamate and the peptide complex is selected from the group consisting of glutathione and polylysine.

Claim 4. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food contains a cereal flour and/or , a starch or both a cereal flour and a starch.

Claim 5. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein ~~[[the]]~~ a temperature at which the food is to be cooked or cooked under heat is not lower than 120°C.

Claim 6. (original) The method of preparing food to be cooked under heat or food cooked under heat according to

claim 5, wherein the cooking under heat is carried out by frying, stir-frying or roasting.

Claim 7. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is selected from the group consisting of noodles, tempura (~~Japanese deep~~ ~~[[-]]~~ ~~fried food~~), a baked confectionery, a fried confectionery, ~~snacks~~ a snack and ~~foods~~ a food having a wrapping sheet of dough made of a cereal flour or a starch.

Claim 8. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 7, wherein the food is selected from the group consisting of the baked confectionery which is ~~biscuits~~ a biscuit, the fried confectionery which is Karintou, the ~~snacks~~ [[is]] snack which comprises potato chips, and the ~~foods~~ food having a wrapping sheet of dough [[are]] which is selected from the group consisting of Agegyouza and Yakigyouza.

Claim 9. (currently amended) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is to be cooked or cooked ~~[[at]]~~ under the conditions of a temperature ~~[[for]]~~ and a period of time which permit the amount of acrylamide to be increased after the cooking under heat, compared with the amount of acrylamide contained in the food before the cooking under heat, in the case where the food to which the compound ~~and/or the peptide complex~~ is not added, is cooked under heat.

Claim 10. (currently amended) The method of preparing food to be cooked under heat according to claim 1, wherein the method does not comprise a final cooking of the food under heat to which the compound ~~and/or the peptide complex~~ is added, thereby to prepare the food to be cooked under heat.

Claim 11. (currently amended) The method of preparing food cooked under heat according to claim 1, wherein the method further comprises cooking the food to which the compound ~~and/or~~

~~the peptide complex~~ is added, by cooking under heat thereby to prepare the food cooked under heat.

Claim 12. (currently amended) [[Food]] A food before cooking under heat, which is prepared by the method according to claim 1, and which is capable of lowering acrylamide contained in the food after the cooking under heat, compared with the content of acrylamide contained in food that is prepared without adding said at least one compound.

Claim 13. (currently amended) [[Food]] A food cooked under heat, which is prepared by the method according to claim 1, and ~~in which~~ wherein a content of acrylamide was contained in the food is lowered, compared with a content of acrylamide contained in food that is prepared without adding said at least one compound.

Claim 14. (new) The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the compound is selected from the group consisting of

glycine, taurine, β -alanine, γ -aminobutyric acid, L-lysine hydrochloride, L-hystidine, L-proline, L-lysine L-glutamate, L-cysteine hydrochloride, and ornithine hydrochloride.

Claim 15. (new) A method of preparing food to be cooked under heat or food cooked under heat comprising adding to the food at least one peptide comprising, as constituting components thereof, an amino acid selected from the group consisting of (a1) a neutral amino acid or a salt thereof, (a2) a basic amino acid or a salt thereof and (a3) a neutral imino acid or a salt thereof,

whereby a content of acrylamide contained in the food after cooking is decreased.

Claim 16. (new) The method of preparing food to be cooked under heat or food cooked under heat according to claim 15, wherein the peptide is polylysine or an oxidized form of glutathione.

Claim 17. (new) A food cooked under heat, which is prepared by the method according to claim 15, and wherein a content of acrylamide contained in the food is lowered, compared with a content of acrylamide contained in the food that is prepared without adding said at least one peptide.

Claim 18. (new) A method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat comprising adding to the food at least one compound selected from the group consisting of (a1) a neutral amino acid or a salt thereof, (a2) a basic amino acid or a salt thereof, (a3) a neutral imino acid or a salt thereof and (b) a sulfonic acid or a salt thereof,

whereby a content of acrylamide contained in the food after cooking is decreased.

Claim 19. (new) A method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat comprising adding to the food at least one peptide comprising, as constituting components thereof, an amino acid selected from the group consisting of (a1) a neutral amino acid or a salt thereof, (a2) a basic amino acid or a salt thereof, and (a3) a neutral

imino acid or a salt thereof, whereby a content of acrylamide contained in the food after cooking is decreased.

Claim 20. (new) The method of preparing food to be worked under heat or food cooked under heat according to claim 1, wherein said at least one compound is the neutral amino acid or a salt thereof.

Claim 21. (new) The method of preparing food to be worked under heat or food cooked under heat according to claim 1, wherein said at least one compound is the basic amino acid or a salt thereof.

Claim 22. (new) The method of preparing food to be worked under heat or food cooked under heat according to claim 1, wherein said at least one compound is the neutral imino acid or a salt thereof.

Claim 23. (new) The method of preparing food to be worked under heat or food cooked under heat according to claim 1, wherein said at least one compound is the sulfonic acid or a salt thereof.